

**Outside Wedding in Autumn, Breakfast for Dinner Style:**

***Passed to Guests Following the Ceremony:***

Maple French Toast Triangles  
Topped with Maple Pecan Cream

Bite Sized Quiches  
Smoked Ham with Cheddar and Roasted Vegetables with Local Goat Cheese

Granola Parfait "Shooters"  
67 Biltmore's Homemade Cherry Almond Granola with Local Yogurt and Fresh Berries

***The Main Event - Breakfast for Dinner Buffet***

Make to Order Buttermilk Waffles with Assorted Toppings  
Warm Maple Syrup, Mixed Berry Compote, Chopped Nuts, Fresh Whipped Cream and  
Nutella

Local Eggs Cooked to Order with Assorted Fillings  
Tomatoes, Onions, Peppers, Spinach, Broccoli and Mushrooms  
Cheddar, Havarti, Swiss, Local Goat Cheese and Brie

Prime Rib au Jus with Horseradish Cream - Sliced to Order

Root Vegetable Hash with Onions and Peppers

Peppered Thick Cut Bacon and In-House made Breakfast Sausage Patties

67 Fresh Baked Biscuit Bar  
Creamy Sausage Gravy, Pimento Cheese, Bacon Jam, Whipped Butter, Strawberry Rhubarb  
Jam

***At the Bar***

Iced Tea - Sweet and Unsweet with Lemons  
Fresh Squeezed Lemonade